

**MEAT-CONTAINING, STRIP-SHAPED FOOD PRODUCT
AND METHOD OF MAKING SAME**

ABSTRACT OF THE DISCLOSURE

A flexible, strip-shaped food product is made by comminuting substantially frozen meat and heating the comminuted meat to at least partially denature the meat proteins and cooling the cooked meat. About 4% by weight to about 45% by weight of wheat flour is admixed with the cooked meat, along with other ingredients, to form a dough. Use of the wheat flour unexpectedly increases tensile strength of the dough and products baked from the dough, and maintains flexibility of the strip-shaped food products over an extended period of time. Cooking of the meat in the presence of salt unexpectedly increases water activity of the pieces, resulting in a product that has a skin and a moist middle, while maintaining tensile strength. The dough is rotary-molded into strip-shaped pieces. The rotary mold may have angled die cups. The strip-shaped dough pieces are then baked and dried.